



**Health Department**

John O. Norquist  
Mayor

Seth L. Foldy, MD  
Commissioner of Health

Bevan K. Baker, CHE  
Health Operations Director

Administration



Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990  
web site: [www.milwaukee.gov](http://www.milwaukee.gov)

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## ***USDA FOOD SAFETY MOBILE TO VISIT MILWAUKEE***

*Milwaukee Health Department encourages public to learn about food safety*

The United States Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) has embarked on an exciting and dynamic educational campaign designed to reach millions of consumers with food safety messages. **The food safety mobile is scheduled to be in Milwaukee on June 18, 19, 20 and 23.** The centerpiece of this innovative campaign is the USDA Food Safety Mobile, an eye-catching education and outreach vehicle. The USDA has planned the campaign to support local food safety education efforts and reach consumers at the grassroots level. Following is a schedule of stops:

**Wednesday, June 18th- Rainbow Summer-** 9:00 a.m.-2:00 p.m.- Kilbourn just West of Water St.  
(Circus Shows at 10 and 12)

**Thursday, June 19th- Juneteenth-** 8:00 a.m.-4:00 p.m.- Martin L King Jr. Dr just North of Center St.- in partnership with Pick'n'save

**Friday, June 20th- Pick'n'Save Food Store-** noon -5:00 p.m.- 10202 W. Silver Spring Dr.

**Monday, June 23rd- Jewel Osco-** 2:00 p.m.- 6:00 p.m.- 1100 E. Garfield

"Summer is fast approaching and it's important for the public to learn proper food handling techniques especially for outdoor food gatherings," said Loyce C. Robinson, Consumer Environmental Health Manager for the Milwaukee Health Department. The vehicle contains four key safe food handling messages 1) "clean" your utensils and wash hands 2) "separate" raw foods from cooked foods to eliminate cross contamination 3) "cook" foods to appropriate temperatures to destroy any bacteria that may be present 4) "chill" refrigerate leftovers to reduce bacteria growth.

***Media contact:***

***Raquel Madrid-Berkel***

***Health Communications Officer***

***414-286-3175 (Office)***

***414-318-5711 (Pager)***